

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>03/08/2021</b>	Time in: <b>11:08</b>	Time out: <b>11:46</b>	License/Permit # <b>FS 9361</b>	Est. Type <b>PP</b>	Risk Category <b>Low</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Kroger 574 Fuel center</b>	Contact/Owner Name: <b>Kroger</b>	* Number of Repeat Violations: _____	<b>4/96/A</b>
Physical Address: <b>N Goliad</b>		✓ Number of Violations COS: _____	
Pest control : <b>See grocery</b>	Hood <b>Na</b>	Grease trap : <b>See grocery</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						R	Compliance Status						R						
O	I	N	N	C			O	I	N	N	C								
U	T		A	O	S	U	T		A	O	S	U	T		A	O	S		
<b>Time and Temperature for Food Safety (F = degrees Fahrenheit)</b>																			
					✓		1. Proper cooling time and temperature												
	✓						2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>												
					✓		3. Proper Hot Holding temperature(135°F)												
					✓		4. Proper cooking time and temperature												
					✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)												
					✓		6. Time as a Public Health Control; procedures & records												
<b>Approved Source</b>																			
	✓						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												
	✓						8. Food Received at proper temperature <b>Non Tcs</b>												
<b>Protection from Contamination</b>																			
	✓						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												
	✓						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature												
					✓		11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>												
<b>Employee Health</b>																			
	✓						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting												
	✓						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Screening at arrival</b>												
<b>Preventing Contamination by Hands</b>																			
	✓						14. Hands cleaned and properly washed/ Gloves used properly												
					✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )												
<b>Highly Susceptible Populations</b>																			
					✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required												
<b>Chemicals</b>																			
					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables												
	W	✓					18. Toxic substances properly identified, stored and used <b>Watch in back room</b>												
<b>Water/ Plumbing</b>																			
	✓						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>												
	✓						20. Approved Sewage/Wastewater Disposal System, proper disposal												

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R						
O	I	N	N	C			O	I	N	N	C			O	I	N	N	C	
U	T		A	O	S	U	T		A	O	S	U	T		A	O	S		
<b>Demonstration of Knowledge/ Personnel</b>																			
	✓						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>												
	✓						22. Food Handler/ no unauthorized persons/ personnel <b>All employees</b>												
<b>Safe Water, Recordkeeping and Food Package Labeling</b>																			
	✓						23. Hot and Cold Water available; adequate pressure, safe <b>See</b>												
	✓						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>												
<b>Conformance with Approved Procedures</b>																			
	✓						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions												
<b>Consumer Advisory</b>																			
	✓						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>Commercial packaging</b>												
<b>Food Temperature Control/ Identification</b>																			
	✓						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature												
					✓		28. Proper Date Marking and disposition												
	✓						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Non Tcs on site today</b>												
<b>Permit Requirement, Prerequisite for Operation</b>																			
	✓						30. <b>Food Establishment Permit</b> (Current/ insp sign posted )												
<b>Utensils, Equipment, and Vending</b>																			
	W	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Clean</b>												
	✓						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used												
	W						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Clean</b>												

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						R	Compliance Status						R						
O	I	N	N	C			O	I	N	N	C			O	I	N	N	C	
U	T		A	O	S	U	T		A	O	S	U	T		A	O	S		
<b>Prevention of Food Contamination</b>																			
	✓						34. No Evidence of Insect contamination, rodent/other animals												
	W	✓					35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch storage in back room</b>												
	✓						36. Wiping Cloths; properly used and stored <b>Using sink sanitizer</b>												
					✓		37. Environmental contamination												
					✓		38. Approved thawing method												
<b>Proper Use of Utensils</b>																			
	1						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Store sinks clean</b>												
	1						40. Single-service & single-use articles; properly stored and used <b>See</b>												
<b>Food Identification</b>																			
					✓		41. Original container labeling (Bulk Food)												
<b>Physical Facilities</b>																			
	1						42. Non-Food Contact surfaces clean <b>See</b>												
	✓						43. Adequate ventilation and lighting; designated areas used												
	✓						44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>												
	1						45. Physical facilities installed, maintained, and clean <b>Clean</b>												
	✓						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>												
					✓		47. Other Violations												

